

Hoisin Pork Chops

with Garlic-Ginger Rice & Roasted Carrots

4 SERVINGS

30-40 MINS

 Blue Apron

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Ingredients*

Customized ingredients

 4 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:

 4 Steaks 

 1 piece Ginger

 ¼ cup Hoisin Sauce

 1 cup Long Grain White Rice

 ¾ lb Carrots

 1 oz Salted Butter

 2 Tbsps Vegetarian Ponzu Sauce

 2 cloves Garlic

 2 Scallions

 1 Tbsp Apple Cider Vinegar



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; quarter lengthwise, then cut crosswise into 2-inch pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **ginger**; finely chop to get 1 tablespoon (you may have extra).
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



2 Roast the carrots

- Place the **carrot pieces** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 18 to 20 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the rice

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**, **chopped ginger**, and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- Add the **rice**, a **big pinch of salt**, and **2 cups of water** (carefully, as the liquid may splatter); stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



4 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*



*The USDA recommends a minimum safe cooking temperature of 145°F for pork and steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

Step 4 continued:

- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

↳ CUSTOMIZED STEP 4 If you chose Steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

5 Make the pan sauce

- To the pan of reserved fond, add **¾ cup of water** (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 1 to 2 minutes, or until slightly reduced in volume.
- Add the **hoisin sauce**, **ponzu sauce**, **vinegar**, and **half the butter**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the liquid is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



6 Finish & serve your dish

- Add the **remaining butter** to the pot of **cooked rice**; stir until melted and combined. Taste, then season with salt and pepper if desired.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **finished rice** and **roasted carrots**. Top the pork with the **pan sauce**. Garnish with the **sliced green tops of the scallions**. Enjoy!



↳ CUSTOMIZED STEP 6 If you chose Steaks

- Add the **remaining butter** to the pot of **cooked rice**; stir until melted and combined. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **finished rice** and **roasted carrots**. Top the steaks with the **pan sauce**. Garnish with the **sliced green tops of the scallions**. Enjoy!